



Castello®
Extra Creamy Danish Blue Cheese 1.9kg



GTIN	Material number	Production and conservation methods
90060466139105	51272 1x1.9 kg	Conventional, Pasteurisation

Description

Castello Extra Creamy Danish Blue Cheese is a luxurious and velvety cheese that is sure to delight your taste buds. This exceptional cheese is known for its exceptionally smooth and creamy texture, making it incredibly indulgent. With its rich and buttery flavor, it offers a perfect balance of tanginess and creaminess. Crafted in Denmark using traditional methods, this cheese is aged to perfection, allowing its complex flavors to develop. Whether enjoyed on its own, spread on a cracker, or paired with fruits and nuts, Castello Extra Creamy Danish Blue Cheese is the epitome of elegance and decadence.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Fat level

60%

Country of origin Dairy farm

Denmark Høgelund Dairy - DK M201 EC



Ingredients

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme, P. roqueforti, Lipase, Calcium chloride.

Allergens

milk, Milk & Products Thereof

Nutrition per 30 g	
Kcal	120 kcal
kJ	459.8 kJ
Fat	11 g
Saturated fat	7 g
TransFat	0.4 g
Carbohydrate	0 g
Sugar	0 g
Protein	5 g
Sodium	380 mg
Potassium	20 mg
Calcium	125 mg
Iron	0 mg